

A P P E T I S E R S

Artisanal Cuisine

OBSIBLUE PRAWN & AVOCADO CANNELLONI	58
Light crustacean jelly, Ikura, oscietra caviar	
2011, Sauvignon Blanc, Château de Sancerre, France	26
JAAN'S GARDEN	44
Season's best composition, wild herbs	
2010, Chardonnay, Macon Verze, France	35
55' ROSEMARY SMOKED ORGANIC EGG	44
Smoked rattes, chorizo Iberico, buckwheat	
Ruinart Rosé	50
EDAMAME	40
Fromage blanc, Vandouvan spices	
2009, Sauvignon Blanc, Cloudy Bay Tekoko, New Zealand	38
QUAIL & FOIE GRAS BALLOTINE	53
Pickled onion, pumpkin, samosa	
2007, Riesling, Prophet Rock, New Zealand	28

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.



M A I N C O U R S E S

Artisanal Cuisine

CONFIT ATLANTIC TURBOT 'TOURNEDOS'	90
Char-grilled leeks, Hokkaido corn, squid, 'dolce forte'	
2010, Chardonnay, Macon Verze, France	35
CONFIT ARCTIC CHAR	88
Carrots 'Saveurs d'Orient' crayfish, saffron	
2010, Macon-Verze, Domaine Letlaive, France	35
BROCCIU RAVIOLI	59
Violet artichoke, chives	
2006, Verdejo, Fuente Elviva, Bodegas Pedro Escudero, Spain	30
HAY ROASTED BRESSE PIGEON	115
Confit leg, morels, morels, barley	
2007, Pinot Noir, Grevrey Chambertin, 'La Justice', France	42
48 HOURS CONFIT TAJIMA BEEF SHORT RIBS	95
'Rustique' grenaille potatoes, horseradish, mushroom ketchup	
1998, Shiraz & Genach, Saint Jean De Bebian, France	42

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D E S S E R T S

Artisanal Cuisine

'GUARIGUETTE' STRAWBERRY	28
Rhubarb, basil, lavender	
2009, Gewurztraminer Fronholz, 'VT', Alsace	34
CHOCONUTS 4 th	28
Tanariva, carambar, gianduja	
2009, Breganze 'Torcolato', Maculan, Italy	22
'BLOSSOM'	28
Light lemon curd, cherry, verbena, elderflower	
2009, Gewurztraminer Fronholz, 'VT', Alsace	34
FINEST CHEESE SELECTION and SEASONAL CONDIMENTS	45
By Bernard Anthony, 'éleveur de fromages'	
2010, Dolc Mataro, Alta Alella, Spain	34
BRIE de MEAUX TRUFFÉ	40
Truffle ice cream, toasted Poilâne	
2010, Dolc Mataro, Alta Alella, Spain	34

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